



SUMMER DINNER MENU

FIRST READING

BALDRIDGE'S BURRATA- *Burrata cheese, braised tomatoes, basil oil served with focaccia bread 10.43*

PINNEY'S POTATO CROQUETTES- *Breaded & fried crisp, Idaho potato, pancetta, fontina with pesto & charred tomato coulis 9*

HALLOUMI FRIES- *Fried Ballard Farms Halloumi cheese served with house made bourbon-peach jam 10*

PARMA PANZANELLA- *Acme focaccia, heirloom tomatoes, red onion, shaved Ballard Farm's Parmarono, basil & balsamic reduction 12.43*

CONGRESSIONAL CHEESE PLATE- *Artisan & local cheeses served with a spread of accoutrements 4 for 15/7 for 22 **add prosciutto 6***

CHEESE & CHARCUTERIE- *Choice of three artisan or local cheeses along with two charcuterie meats served with a spread of accoutrements 20.43*

SECOND READING

KAUFFMAN FARMS BARLEY SOUP- *Locally grown barley 5.43/9*

W. WALLACE FRENCH ONION SOUP- *Baby swiss & crostini 8*

C. BEN ROSS CAESAR SALAD- *Romaine, Parmarono, garlic croutons, anchovies, lemon & Caesar dressing 6.43/10*

SWEET'S SPINACH SALAD- *Fuji apple, spinach, red onion, Moody Blue cheese, Kurobuta bacon & bacon vinaigrette 7/11.43*

BETHINE'S BEET SALAD- *Balsamic glazed roasted beets, arugula, candied walnuts, goat cheese & balsamic vinaigrette 11.43*

"HOUSE"- *Mixed local greens, Parmarono, garlic croutons, tomatoes & Champagne vinaigrette 5.43/9*

"Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses, especially if you have certain medical conditions."



THIRD READING

BORAH BURGER- *Idaho Kobe beef, mozzarella, basil, tomato, balsamic reduction & roasted garlic aioli on a brioche bun 16.43*

PFOST PORK CHOP- *Glazed Snake River Farms Kurobuta boneless pork chop, twice baked potato & a seasonal vegetable 27.43*

WAYS AND MEANS- *Ferranti's orecchiette pasta with basil pesto 17.43*

pasta additions: grilled chicken 5 grilled salmon 7
grilled shrimp 7 house lamb sausage 7 seasonal vegetable 4

VEGETARIAN SELECTION- *Roasted bell pepper stuffed with squash, pinto beans, corn, wild rice blend & red chili sauce 19.43*

STEUNENBERG SALMON- *Vancouver Island cedar plank salmon, Himalayan red rice & seasonal vegetable 25*

FORT BOISE BURGER- *Idaho Kobe beef, black pepper aioli, white cheddar & arugula on a brioche bun 16.43*

STEAK OF THE UNION- *Ask your server for today's selection MP*

TAYLOR TOPPER TROUT- *Idaho ruby red trout pan seared with rosemary, lemon & white wine sauce, served with potatoes au gratin, & seasonal vegetable 24*

LEN'S LETTUCE WRAPS- *Local butter lettuce, pickled vegetables & carrots served with Thai peanut sauce, Korean red pepper sauce & a sweet soy sauce with grilled chicken 19.43*

IDAHO JAMBALAYA- *Basque chorizo, chicken & shrimp served over creole risotto 23*

CHENOWETH'S POBLANO CHICKEN- *Grilled chicken breast with poblano cream sauce, roasted potatoes & seasonal vegetable 19.43*

THE SENATOR'S PRIME RIB- *Idaho Northwest raised beef, Idaho baked potato, warm horseradish sauce & au jus
Petite 10 oz 29.43 Grande 16 oz 38*

ATTACHES

*creole risotto 7 seasonal vegetable 5 sautéed spinach 5
loaded baked potato 5/7 sautéed mushrooms 7
pancetta rosemary mash potato 5*

***Idaho is the 43rd Star on The Flag of The United States of America**